

DINNER MENU



ENTRADAS (Starters)

| PAO DE QUEIJO Brazilian cheese bread balls with an aioli dip. V/GF | 5.5 |
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| CASSAVA FRITAS Crispy cassava fries with a home-made salsa bravas. V/VG/GF | 5.5 |
| CHEESE CROQUETTES with garlic aioli dip. V | 6 |
| BOLINHO DE BACALHAO Salt cod fritters served with lime mayonnaise. | 10 |
| BRAZILIAN FESTA PLATTER A selection of light bites - Pao de queijo, Coxinha, Cheese croquettes, Cassava fritters with an aioli dip and salsa bravas, Garlic chilli olives. (Ideal for 2 sharing) | 16 |
| MUHAMMARA Roasted red pepper dip with walnuts. drizzled with pomegranate seeds and parsley. Served with sourdough bread. V/VG/GF * (contains nuts) | 9 |
| PRATOS PRINCIPAIS (Mains) | |
| COSTELINHA Slow-roasted beef short ribs with crispy parsnips, sautéed baby carrots and potatoes with a chimmichurri sauce. | 24 |
| MAGRET DE CANARD A L'ORANGE Pan-fried duck breast with an orange sauce. served with potatoes and sprouting broccoli. | 26 |
| CENOURA MILANESA Pan-fried carrots in breadcrumbs, with borlotti beans, hummus and chimmichurri sauce. $V/VG/GF$ * | 22 |
| CAULIFLOWER PARMIGIANA Baked cauliflower with mozzarella, parmesan, with chef's homemade tomato and basil sauce. Served with Sourdough bread. V | 18 |
| FISH SPECIAL - see Specials board. | |
| ACOMPANHAMENTOS (Sides) Sautéed potatoes 5 Sprouting Broccoli 5 Mixed Salad 5 Sourdough & butter Sautéed kale 5 Sautéed Cavolo Nero 5 | 3 |
| SOBREMESAS (Desserts) | |
| DESSERT PLATTER Citron mini tartlets, opera cake and lime cheesecake, raspberry artisan chocolates. (Ideal for 2 sharing) | 17 |
| CREME CARAMEL Brazilian-style pudding topped with toasted coconut in a caramel sauce. | 9.5 |

PLEASE SEE THE SPECIALS BOARD FOR ADDITIONAL DAILY OPTIONS

LIME CHEESECAKE

GF: GLUTEN FREE, V: VEGETARIAN, VG: VEGAN, * ALLERGY

8.5